

700 REALES

RED WINE

Don Tomás
VIÑEDO



VINTAGE

2020



VOL. ALCOHOL

13.6%



VARIETAL

CABERNET SAUVIGNON 70%, NEBBIOLO 30%



OAK-AGED WNE

AGED 12 MONTHS IN FRENCH AND AMERICAN BARRELS. VINIFIED AT SOURCE.



ORIGIN

VALLE DE GUADALUPE



AGED

10 YEARS

ORGANOLEPTIC TASTING

SIGHT



DEEP CHERRY RED WITH RUBY TONES ON THE EDGE. A CLEAN AND BRIGHTLOOK.

SMELL



HIBISUS FLOWER AND ANISE AT THE ENTRANCE. WHEN SHAKEN WE HAVE MORE BLACK FRUITS SUCH AS BLACKBERRY, CAPULIN AND PLUM. MINT NOTES, GREEN PEPPER AND SOME BURNT CARAMEL AT THE END.

TASTE



IT IS A ROBUST WINE, WITH A LOT OF PRESENCE AND AFTERTASTE IN THE MOUTH. A MARKED TANNIN ACCOMPANIED BY STEWED FRUIT THAT GIVES IT SUPPORT. WARMTH AT THE END OF EACH SIP.



TEMPERATURE

16°C



PAIRING

IT IS RECOMMENDED WITH CUTS OF MEAT SUCH AS RIB EYE, PORTERHOUSE OR PICAÑA. SMOKED MARLIN TACOS. DUCK CARNITAS. CHOW MEIN WITH BEEF. LAMB BARBECUE AND EVEN DESSERTS LIKE BLACK FOREST CAKE OR CHOCOLATE BOMB.